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### ON HAWAIIAN PINEAPPLES

Carrie F. Thomas contributed the following article in the Memphis (Tenn.) Commercial Appeal. It occupies the greater part of a page with a triple-column portrait of Byron O. Clark in blue and three halftones of views on the pineapple plantation of W. B. Thomas bordered in red:

We are in the midst of the largest pineapple plantation in the world, embracing something like 3,000 acres and about 12,000,000 plants.

About 1,500 of these acres are owned and leased by the Hawaiian Pineapple Company, while the remainder represents individual holdings.

Wahiawa, the home of these pineapple plantations, is a plateau running in height from 900 to 1,000 feet. It lies at the base of the beautiful Waianae Mountains, some of whose peaks tower 4,000 feet into the purple mists.

It is delightfully cool up here, a blanket at night being not only a comfort, but a positive necessity; as is also, a finely meshed bar, for the mosquitoes, like the wise old owl sleep in the day that they may husband their strength for the coming night. We never before had much respect for the intellect of the mosquito, but of the Wahiawa variety it must be said that they have as keen an eye for a break in the defenses as a Roman general or an Indian scout.

It is said that a trio of Irishmen, unaccustomed to the pests in the land of Erin, suffered so much from their attacks that they decided to sleep out in the bushes. However, they had hardly crossed over to the land of Nod, before they were attacked by a larger army than before. Fireflies added their presence, also, giving a hazy glow to the dismal scene. Finally one of the Irishmen, in a tone of surrender, called out, "Git up, Mike, it ain't no use. They're come with their lanterns."

MR. BYRON O. CLARK, THE DISCOVERER OF WAHIAWA.

This strip of land, lying unclaimed between several baronial estates, was discovered some fifteen years ago by Byron O. Clark, at one time secretary and commissioner of agriculture in Hawaii.

We had the privilege of talking to Mr. Clark, and learning from his own account something of his pioneer work.

To the iconoclast in spirit who derided any plan on his part to cultivate this soil, he replied, "Well, the air's all right. I can make the soil. But I can't do it alone. I'll send for some friends from the California coast as neighbors, and we'll see what can be done."

Mr. Clark was as good as his word, and today the pineapple fields of Wahiawa are one of the show places of Oahu, and the pineapple industry one of the best paying in the islands, although yet in its infancy.

**THE SOIL OF WAHIAWA.**

This soil, 10 per cent of which is iron, is certainly unresponsive looking in appearance, and apparently deserves the slighting remarks made in regard to it. It is a reddish-brown, porous and sticky; and when allowed to get on clothing hard to remove, hence the workmen dress in copper-colored clothes and leggings of the same hue, while some of the women resort to bloomers.

**PREPARATION OF SOIL FOR CULTIVATION.**  
The preparation of this soil for cultivation takes no small amount of labor. In its natural state, it is covered with a spontaneous growth of guava bushes which require grubbing up before anything can be done.

After the guavas are removed, a three horse sub-soil plow is used to turn over this lava-like soil. Then comes the strange part. In this condition, the ground must lay fallow

for about a year in order to "sweeten." Not even a sunflower will grow until the soil is ripe for the planting. At the end of that time it is re-plowed, harrowed, and cultivated until it is loose and fine.

**EXPERIMENTING.**  
Mr. Clark and his "California Colony" used their places at Wahiawa as experimenting stations. They tried to grow various fruits and vegetables, but all with meagre success.

**EXPERIMENTING WITH PINEAPPLES.**

Before this time, the smooth cayenne variety of pineapple had been introduced into the Hawaiian Islands, but had been cultivated in Manoa Valley and around Pearl City only, in a sort of perfunctory manner.

At last, they were tried at Wahiawa, and behold! the pine had found its natural home. They require little rain and good drainage. Wahiawa is a land of rolling knolls, and the daily showers merely refresh the growing plant.

**BEST PINEAPPLE IN THE WORLD.**  
Although the smooth cayenne variety is known wherever the pineapple is grown, in no part of the world, it is claimed, is the fruit so delicious in flavor, so mellow, so juicy.

When ripe they are a golden yellow, and so sweet as to require no sugar; and yet, so acid as to bite the tongue. It is confidently believed that when once introduced throughout the country they will, particularly in the canned state, supersede all others.

**ANNEXATION HELPS OUT.**  
Not very long after it was proved that pineapples could be grown with such signal success at Wahiawa the islands were annexed to the United States.

The grower was then relieved of the duty of 35 per cent and valorem the duty of 35 per cent ad valorem together with the limited steamship service at the time, had made profits doubtful.

The territorial government then divided the land into homesteads. Farms were offered for sale at the small sum of twelve dollars and a half per acre, eight per cent interest and long time. This, with the removal of the tax, gave the California pioneer a chance.

This year there will be canned and shipped about two hundred thousand (200,000) cases of the canned fruit, of two dozen cans each, for which the canneries get about four dollars (\$4) per case.

Next year's pack will probably be double, and it will be only a few years until Hawaii will be able to supply the United States with canned pineapples.

Calls for the canned fruits are coming from England, but the expense of transportation is great, so the canneries do not care to cater to John Bull's trade. Besides, the home market readily takes all the output.

**PLANTING THE PINES.**

After the soil is prepared, the plants are put in with mathematical accuracy, the single rows, four feet apart; the double eight. The four-foot apart arrangement, with plants two feet apart in the rows, is the most popular. Driveways every two hundred feet facilitate hauling.

No prettier sight can be imagined than to look out over the vast pineapple fields with row after row of the gray-green plants with the strip of red earth between. The rows are as precise as the ticks on a dress, and the pines, stiff and straight, have the appearance of being carved from metal.

Plants are put in at any time from April to November and some fruit can be found the year round. However, the crops yield their abundance from June to September, and from December to March, but the summer

crop is about four times that of the winter harvest. In the summer it is that the canneries run day and night; work up an average of from seven to twenty car loads of the fresh fruit, and turn out from fifteen to fifty thousand cans in the twenty-four hours.

It takes from fifteen months to two years for plants to produce their first crop of fruit. They also produce from two to eight shoots, or suckers, as they are called, which spring up around the apple when nearing maturity. These suckers are removed and are used to renew or to extend the plantation. They are almost as valuable as the fruit itself, at present selling for \$15 to \$20 a thousand.

The second crop, which is the finer, matures in twelve months, and is made by leaving two suckers (by accident three) on the original stalk, hence the second crop yields two or possibly three apples to the stalk.

And so the process continues. Two suckers are left each year on the original stalk until at the end of the second or third year, when the old roots are usually plowed up. However, we saw some beautiful plants growing on stalks 4 years old; but some 5-year old stalks looked exhausted and had fallen beneath their small yield of inferior fruit and their abundance of suckers.

In the clearing, old roots with their suckers are saved, but are carefully overlooked before being used for replanting, as they are apt to become rotten and diseased at the base. Plants are burned.

Tops from the ripe fruit are also used as plants. It takes a little longer for plants to mature when so propagated, but the fruit is equally as large and good.

**TOPELESS PINES.**

The growers are constantly experimenting and learning more and more about pineapple culture. Their latest experiment is to top fruit in infancy. Some claim, and with reason, that the top draws nourishment from the fruit and consequently the larger the top the larger the core. But the people are not educated up to the point of topless pines in Honolulu. It detracts from their appearance. Besides, there is a risk in cutting too deeply, thus affording an opening for bugs and pests. Insect pests, so far, have not seriously interfered with the business.

**PACKING FOR SHIPMENT.**

Although 80 per cent of the pineapples raised are canned, the fresh fruit when shipped brings a better price (\$80 a ton at San Francisco), and but for the coastwise shipping law and the poor provision made on American ships for carrying fresh fruit, would be shipped in greater abundance.

When being prepared for shipment each pine is carefully wrapped in straw, and packed in crates holding from twenty-five to thirty, according to weight. The average weight of these pines is about five pounds, though it is not uncommon to see large fields of them that would average six or seven pounds, while some may be found here and there weighing as high as from ten to twelve pounds each.

For shipping purposes they are pulled when green. Great care must be taken to reject any with a break, as the juice is apt to soften and sour the entire lot.

**PRICE PAID FOR PINEAPPLES.**  
Pineapples bring from \$25 to \$30 a ton at the factories, and as an acre will produce anywhere from seven to fifteen tons, no small sum is realized by the grower, although it is estimated that it costs about \$100 per acre to defray the expenses incident to cultivation, in addition to the original cost of the plants.

**CANNERIES.**

Almost simultaneous with the successful growth of pineapples, canneries sprung up. There are now three pineapple canneries in operation in the fields of Wahiawa, and one in

Honolulu, the Hawaiian Pineapple Company's cannery having but recently moved to the latter place.

This fall, a fifth factory will be put up by W. B. Thomas in the midst of his vast acreage. Heretofore his excellent fruit has found a ready sale at the Hawaiian Pineapple Company's cannery, but the large private interests of himself and son have made it to their advantage to erect a plant of their own.

**A VISIT TO THE HAWAIIAN PINEAPPLE FACTORY.**

A visit to the Hawaiian Pineapple Company's factory is interesting beyond measure. The fruit is prepared for canning almost entirely by machinery. There is a machine for peeling the fruit, one for coring and sizing, one for slicing, as well as moving troughs to convey it from one operator to another.

After being sliced the fruit is laid on an endless board which slowly moves before a band of Hawaiian girls wearing long rubber gloves to protect their hands and arms from the acidulous juice. These girls select and assort the slices for the various brands and put them into their proper cans.

These cans are then carried to the syrup fountain where boiling syrup is poured upon the fruit, which is as yet uncooked.

Tops are then put on by hand. The cans are then placed on a moving board and are carried through the exhaustor to drive out the air.

After this exhausting process the tops are pressed down by machinery, and then follows the cooking. No solder is used in capping the cans.

**COOKING THE CANS.**

The cans are submerged into a trough of boiling water for several minutes. A Chinaman with iron tongs stands by. If a can shows signs of escaping steam it is grappled out and sent back to be exhausted again.

**GRATED PINEAPPLE.**

When the large, luscious pines are being run through the slicers much of the most delicious outer portion is grated away. This constitutes the material for the best grated brand of pineapple, and is more delicious in flavor than the sliced. Owing to lack of demand, however, it is sold much cheaper in the markets.

**LABELING.**

The labeling is done by Hawaiian girls, the labels being often supplied by firms on the mainland.

**THE WASTE.**

In peeling fruit by machinery there is necessarily more or less waste. Dozens of little Hawaiian boys wait out-

for the pineapple juice. Consequently no special effort has been made to save it. The floor becomes wet as the work goes on, necessitating the use of the nose several times a day.

A woman's attempt to catch a few of the flying dollars from this pineapple industry, and her success, may be of interest.

side and as the trough pours out the refuse they get many a luscious morsel to fill their hungry mouths, as well as a goodly amount to pack away.

The manager says the peelings have no fertilizing properties, consequently are of no use.

**NO DEMAND FOR PINEAPPLE JUICE.**

As yet, no demand has been created. A woman with two children, she went out to Wahiawa, contracted for a government homestead, built her house, planted her ten trees per acre, according to the law's requirements, had her land plowed, and began to keep boarders, as many seek a change in the bracing air of the plateau.

For more than a year, her land lay fallow. She could not get the money to buy plants. No one felt like throw-

ing away two hundred dollars on a woman's enterprise. But she had been a professional nurse at one time, and one day, a sister nurse came passing by, "Is it possible," she said, "that you cannot borrow two hundred dollars as many people as know you. My! I'll lend it to you, myself."

The money was invested in plants. The first year the interest was paid at 8 per cent; the second, the principal and interest were paid; and the fourth year, two thousand dollars (\$2000) was cleared off of twenty acres of land, a large portion of which was in plants too young for fruitage.

She has since been married to an Australian of large ideas. They are now buying two other plantations. "For three years, we'll be as poor as poverty," said she, "then we'll be rich."

"She is rich now, though she may not know it. Rich in prospects and rich in health and hope."

The Oakland police have started a crusade against pool selling with the arrest of a number of proprietors of cigar stores and clubrooms together with their clerks.

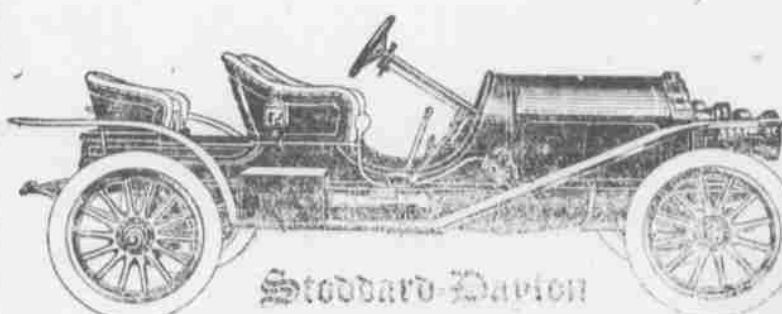
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